

custom cuisine

at THE WINERY



For All Your Catering Needs

Holiday Season 2009

Enjoy the wonder of the holidays with friends, family and colleagues.
Let Custom Cuisine at the Winery help create holiday season
memories with our great food.

In honour of Saint Nicholas himself, our management is proud to announce
our holiday season offerings for 2009, a number of packages and options to
compliment any holiday gathering or lunch.

We hope you'll make time to enjoy the season with family, friends or
colleagues – and let Custom Cuisine at the Winery provide the menu.

CATERING | SERVICE | STYLE

1260 Gainsborough Road London, Ontario N6H 5K8 • 519 963 1426 • info@customcuisine.on.ca

The Traditional Holiday Feasts

Order your way into a effortless, traditional holiday feast prepared for you and yours by our talented chefs. We take all your culinary needs, bundle them into one and set your mind at ease at one of the busiest times of the year. If you don't see what you want and have something else special in mind just ask.

Winter Sleigh Ride (\$26.95 per person, lunch \$18.95 lunch)

Oven baked assortment of warm breads and rolls with whipped butter
Mixed winter greens topped with seasonal julienne vegetables finished
with our raspberry fruit wine vinaigrette
Butterball turkey slow roasted to perfection and offered with thickened pan jus,
Volker's traditional holiday stuffing and cranberry compote
Yukon Gold and sweet potato mash with fresh herbs
Batonettes of winter root vegetables tossed in maple brown butter
Holiday season brownie

White Christmas (\$29.95 per person, lunch, \$21.95)

Oven baked assortment of warm breads and rolls with whipped cranberry butter
Mixed winter greens with dried cranberries, spiced pecans, shallots and raspberry wine vinaigrette
or
Traditional Caesar salad with garlic croutons, shards of asiago cheese and a creamy Caesar dressing
Butterball turkey slow roasted to perfection and offered with thickened pan jus,
Volker's traditional holiday stuffing and cranberry compote
or
Beef tenderloin tips sautéed with forest mushrooms and pearl onions
in a rich green peppercorn red wine sauce
or
Roasted pork loin with cranberries and pecans served
with a reduction of pan jus
or
AAA Roast Baron of beef topped with wine au jus
Yukon Gold and sweet potato mash with fresh herbs
Batonettes of winter root vegetables tossed in maple brown butter
Traditional English sherry trifle with candy cane sprinkles

Ham, NY steak, tenderloin, salmon, etc. also available.

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If a cocktail party is more to your liking consider our
“Holiday Party Made Simple” for this holiday season

Holiday Party Made Simple (\$400.00 Serves 20-25 people)

Let our Chefs touch your taste buds with holiday “platters with panache” such as...

Caramelized Pear, Apple and Cranberry Brie en Croute – Quebec farm house brie with caramelized pears, apples and cranberries wrapped in layers of phyllo pastry

or

Caramel Walnut Brie en Croute – Quebec farm house brie with caramel crackle and roasted walnuts wrapped in layers of phyllo pastry

or

Raspberry and Pecan Brie en Croute – Quebec farm house brie with local raspberry jam, crumbled pecans and tart apples wrapped in layers of phyllo pastry

and

Flat Iron – Hand carved coffee crusted flat iron of beef presented on a platter served at room temperature along side horse radish cream, carmelizes onion and Volk's home made miniature Yorkshire puddings.

or

Antipasto – shaved mortadella, capicola and prosciutto with marinated fresh mozzarella, pickled eggplant, marinated artichokes, mushrooms, grape tomatoes and olives, offered with rosemary focaccia, ciabatta loaf and grissini breadsticks

or

Poached Jumbo Shrimp – presented over crushed ice with fresh lemon rounds, offered with traditional cocktail sauce and mango salsa

and

Holiday Season Desserts – Bite size holiday desserts including cake bites, holiday cookies and chocolate dipped mandarin orange segments.

If you are really trying to make this party special we suggest one of Custom Cuisine's carvery stations with one of our dynamic chefs for slicing and serving.

If this isn't exactly what you are looking for, let us customize a party especially for you. You can choose from Custom Cuisine's signature holiday hors d'oeuvres or platters handmade with the finest attention to detail.

Custom Holiday Tip

If choosing hors d'oeuvres or platters remember to include beef, chicken, seafood and vegetable options. We suggest a minimum of 3-5 pieces per person for pre-dinner or 6-8 pieces per person for a cocktail gathering.

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